

COFFEE ENTREMETS

MODERN CAKE

DIFFICULTY LEVEL

RISCOIL		
INGREDIENTS		PREPARATION
IRCA GENOISE	g 1000	Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at
EGGS - AT ROOM TEMPERATURE	g 1200	medium-high speed.
HONEY	g 100	Line baking trays with parchment paper and cast the whipped mixture in. Bake in a deck oven at
		200-210°C for 6-8 minutes.

COFFEE MOUSSE

пісоціт

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 1000	In a planetary mixer with the whisk attachment, whip cream, water (or milk), JOYPASTE CAFFE'
WATER - OR MILK	g 200	GRANGUSTO and LILLY NEUTRO until the mixture gains the right consistency.
LILLY NEUTRO	g 200	
JOYCAFFE' GRANGUSTO	g 35	



CREAM MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 1000	In a planetary mixer with the whisk attachment, whip cream, water (or milk) and LILLY NEUTRO
LILLY NEUTRO	g 200	until the mixture gains the right consistency.
WATER - OR MILK	g 200	

GLAZING

INGREDIENTS

MIRROR CIOCCOLATO - HEATED TO 45-50°C

To Taste

DECORATION

INGREDIENTS		PREPARATION
FLOMIX	g 300	Mix FLOMIX and almond flakes.
ALMOND FLAKES	g 150	Spread into a layer onto a tray lined with parchment paper.
		Bake at about 190°C until honey-coloured.

When still warm, cut into small squares.



FINAL COMPOSITION

Place a layer of rollè at the bottom of a steel ring.

Pour the coffee mousse in.

Lay another layer of rollè and cover with the cream mousse.

Reserve in the freezer until fully hardened.

Remove the cake from the mould and glaze with MIRROR CIOCCOLATO.

Decorate with some small squares of brittle made from FLOMIX and almonds and with some coffee beans.



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